

DRUGGISTS!! PLEASE NOTE VICK'S VAPORUB OVERSOLD DUE TO PRESENT EPIDEMIC

Tremendous Demand Last Few Days Has Wiped Out Excess Stocks That We Had Estimated Would Last Until Next January. Last Week's Orders Called For One and Three Quarter Million Jars—Today's Orders Alone Amount to 932,459 Jars.

Big Shipments Are En Route to Jobbers. Until These Arrive There May Be a Temporary Shortage. All Deals Postponed—Buy in Small Lots Only.

RETAILERS CAN GET IMMEDIATE SHIPMENTS DIRECT BY PARCEL POST.

This advertisement is written on Monday, October 21st. It is directed to the attention of all distributors of Vick's Vaporub, both wholesale and retail. In an emergency such as the present epidemic—our duty—and your duty—is to distribute Vaporub in the quickest possible manner to those sections stricken by Influenza. We, therefore, call your careful attention to the following:

DANGER OF SHORTAGE IF SUPPLY IS NOT CONSERVED

On October 1st we had on hand, at our factory and in twenty warehouses scattered over the country, sufficient Vaporub to last us, we thought, until January 1st, allowing for a 50 per cent increase over last year's sales, and not counting our daily output. This big excess stock had been accumulated during the summer months.

Then this epidemic of Spanish Influenza hit us—and in the last ten days this stock has vanished. At first we thought this tremendous demand would last only a few days, but the orders have run:

Wed., Oct. 16,18,504 doz.
Thurs., Oct. 17,25,323 doz.
Fri., Oct. 18,30,250 doz.
Sat., Oct. 19,45,833 doz.
Mon., Oct. 21,77,705 doz.

Up to Saturday, October 19th, we have actually shipped for this month \$400,284.10, or over two million jars of Vaporub.

THE PROBLEM NOW IS TO DISTRIBUTE VAPORUB QUICKLY.

Most of this tremendous quantity is still en route to the jobbers, but freight and express are both congested nowadays, and it may be some time before this supply reaches the jobbers. In the meantime, therefore, it is necessary that we distribute, as widely as possible, the stock that we are manufacturing daily, together with that now on the jobbers' and retailers' shelves, in order that it may get to the Influenza districts quickly. Our normal output is about 4,000 dozen per day. We are putting on a night shift, but it will be a little while before that is producing.

WHAT WE ASK THE WHOLESALE DRUGGIST TO DO.

Last Saturday we notified all of our jobbers, by Special Delivery, as follows:

1st—Denial and quantity shipments of all kinds are cancelled. Fill no quantity orders of any kind, whether taken by our salesman or by your own. Sell in small lots only.

2nd—Order from us in as small

THE VICK CHEMICAL COMPANY, GREENSBORO, N. C.

Getting Ready.

"Has you made all arrangements for your marriage, Mandy?"
"Well, not quite all, Dinah. I've got to buy a trousseau, an' rent a house, an' get mah husband a job, an' buy him a good suit o' close an' get some reg'lar washin' work to do. An' when them's done ah kin name the happy day."—People's Home Journal.

Catarh Cannot Be Cured

by LOCAL APPLICATIONS, as they cannot reach the seat of the disease. Catarh is a local disease, greatly influenced by constitutional conditions. HALL'S CATARRH MEDICINE will cure catarh. It is taken internally and acts through the blood on the mucous surfaces of the system. HALL'S CATARRH MEDICINE is composed of some of the best tonics known, combined with some of the best blood purifiers. The perfect combination of the ingredients in HALL'S CATARRH MEDICINE is what produces such wonderful results in catarh conditions. Druggists sell. Beware of cheap imitations. P. J. Cheney & Co., Props., Toledo, O.

Appropriate Exclamation.

She—Goodness gracious, the church is on fire!

He—Holy smoke!

No Worms in a Healthy Child

All children troubled with worms have an unhealthy color, which indicates poor blood, and as a rule, there is more or less stomach disturbance. GILBERT'S PINKETTES will cure worms, improve the digestion, and act as a general strengthening tonic to the whole system. Parents will then throw off or delay the worms, and the child will be in perfect health. Pleasant to take. Six per bottle.

His Line of Talk.

"What have you to say about peace?"
"Mister, I'm not talking peace; I'm talking victory."

All is not gold that shows up in a glittering mining prospectus.

Your Eyes

A Wholesome, Cleansing, Refreshing and Healing Lotion—Murine for Redness, Soreness, Granulation, Itching and Burning of the Eyes or Eyelids. "I Don't" After the Murine Lotion. Your Eyes Will See You Gladly. Price, 25c. Per Bottle.

The KITCHEN CABINET

O, love is the need of the world. Down under its pride and its power, Down under its lust and greed for the joys that last but an hour. —E. A. Wilcox.

A FEW OATMEAL DISHES.



THE use of oatmeal in various ways will help us to save the precious wheat which we are so anxious to conserve.

Scotch Soup.—Take two and one-half quarts of water, one and a fourth cupfuls of oatmeal, five potatoes cut in small pieces, two tablespoonfuls each of corn flour and fat, or oat flour or barley may be used. Boil the water, add the oatmeal, potato, two sliced onions, a tablespoonful of salt and pepper to taste. Cook for a half-hour. Brown the flour with the fat and add to the soup. Cook until thick, add one cupful of strained tomato and serve hot.

Oatmeal Brown Betty.—Take two cupfuls of cooked oatmeal, four chopped apples, one-half cupful of raisins or dates, one-half cupful of brown sugar, and a fourth of a teaspoonful of cinnamon. Place a layer of the oatmeal in a buttered dish, add apple, raisins and cinnamon and sugar; repeat until all is used. Bake in a moderate oven long enough to cook the apple.

Scotch Oat Crackers.—Grind two cupfuls of rolled oats, add one-fourth cupful each of milk and molasses, one and a half tablespoonfuls of fat, one-fourth of a teaspoonful of soda and a teaspoonful of salt. Roll out in a thin sheet and cut in squares; bake twenty minutes in a moderate oven. This recipe will make three dozen crackers.

Spiced Oatmeal Cakes.—Heat one-fourth of a cupful of molasses to boiling; add three tablespoonfuls of fat; add one-half cupful of cooked oatmeal and one and a half cupfuls of flour, one-fourth of a cupful of sugar, the same of raisins, one-half teaspoonful of baking powder and one-fourth of a teaspoonful of soda, one-half teaspoonful of cinnamon; beat well and bake in muffin pans thirty minutes. This makes one dozen cakes.

A cupful of cooked oatmeal added to the usual bread sponge will be found to make a most tasty bread; or the uncooked oatmeal may be scalded with milk or milk and water, letting it stand covered for a half-hour, then add to the bread sponge.

To be truly happy is a question of how we begin and not how we end; of what we want and not of what we have.—Stevenson.

SEASONABLE DISHES.



HEN cider cannot be obtained in the market, cut up a pint or two of inferior apples—windfalls are fine—used in this way—and grind them through the meat chopper. It is a little work, to be sure, but well worth the trouble, for you may have a cupful or more of cider to use in minicement or for cooking ham.

There is no more delicious way of serving ham than to cover a thick slice of ham, after browning it well, with cider and let it simmer for an hour on the back part of the stove. The meat will be very tender and especially well flavored. Serve sprinkled with minced parsley.

Pickled Onions.—Put small, white pickling onions into a jar after peeling them; add mixed spices and cover with good vinegar that has been boiled and cooled, using one tablespoonful of brown sugar to a quart of vinegar.

Cake Crumb Dessert.—Take two cupfuls of sponge-cake crumbs and brown in the oven. Place in sherbet glasses and cover with fruit sirup; serve garnished with a spoonful of whipped cream or marshmallows cut in bits with the scissors.

Ham Tomato Toast.—Fry a tablespoonful of minced pepper and half tablespoonful of minced onion in two tablespoonfuls of butter; add two tablespoonfuls of flour, a teaspoonful of sugar, one-half teaspoonful of salt and a few dashes of pepper, one cupful of tomato purée and a half cupful of minced ham. Serve hot on well-buttered toast.

Baked Beans With Apples.—Soak and parboil one and a half pounds of beans as usual, then when the skin wrinkles and curls, put them with an onion into the bean pot with a half-cupful of bacon fat or ham fat, two chopped apples, and a tablespoonful of salt. Barely cover with water in which a tablespoonful of molasses and a half-teaspoonful of mustard have been mixed. Bake covered for three hours, then remove the cover and place overlapping slices of apple on top and bake until the apple is cooked.

Scalloped Cabbage.—Cut a small head of cabbage fine with a knife, butter a baking dish and put in a layer of shredded cabbage. Cover with bread crumbs, sprinkle with salt and pepper and bits of butter. Repeat this until three cupfuls of crumbs are used. Pour over a pint of sweet milk and bake for an hour.

We take care of our health, we lay up money, we make our roof tight and our clothing sufficient, but who provides wisely that we shall not be wanting in the best property of all—friends?

CONSERVATION RECIPES.



MAKE your jelly in the winter, when we hope sugar will be more plentiful, by preparing the fruit now in the usual manner; strain the juice and boil for twenty minutes—a quart or two at a time. Seal while boiling hot in sterilized cans and in the winter the juice may be boiled with equal parts of sugar for three to four minutes, then turned into glasses.

Pie Pumpkin, Canned.—Cut the pumpkin into small pieces and cook until smooth. Add one cupful of sugar and a teaspoonful of salt to each quart, and after partial sealing, cook in hot water one and a half hours. Seal tightly and keep in a cool dark place.

Date Barley Muffins.—Take two tablespoonfuls each of fat and sugar, one egg, one cupful of sour milk, a half teaspoonful of salt, two and one-half cupfuls of barley flour, two teaspoonfuls of baking powder, one-half teaspoonful of soda, and one-half cupful of stoned dates. Bake in greased muffin pans one-half hour.

Griddle Cakes.—Mix together one cupful of cooked rice, two beaten eggs, two cupfuls of sour milk, one cupful of corn flour, a tablespoonful of melted fat, one teaspoonful of soda, and the same of salt. Beat well and fry on a hot greased griddle.

Oatmeal Health Bread.—Pour a pint of boiling water over two cupfuls of rolled oats and one cupful of bran. Cover and let stand a half-hour. Place one-half cupful of molasses in a bowl, add a tablespoonful of shortening and a teaspoonful of salt. Pour over all these ingredients a pint of potato water or scalded milk; add a yeast cake softened in one-fourth cupful of lukewarm water. Mix all together adding six or seven cupfuls of whole-wheat flour. When light mold into three loaves.

Honey Salad Dressing.—Beat the yolks of three eggs, add three tablespoonfuls of honey, and three of lemon juice, one-half teaspoonful of salt, a few dashes of paprika, three tablespoonfuls of oil; cook until thick, beating with a whisk beater. Cool and add a few spoonfuls of whipped cream before serving.

Rejoice in all the honors which come to those you know. That you know them makes you in a sense a partner in their fame; that you rejoice with them brings you their friendship.—Henry Worthington.

GOOD THINGS FOR THE FAMILY.



IMPLE dessert and one which young and old may enjoy is:

Lemon Jelly and Sliced Bananas.—Prepare the jelly from the jellies which need but the addition of hot water and when it has been molded and is firm cut in small cubes. Put the cubes in the center of a dish and heap sliced bananas around them. Pour over a thin custard, prepared by using a cupful of milk, an egg and strained honey to sweeten.

Virginia Spoon Bread.—Put a quart of boiling water in a saucepan, add two teaspoonfuls of salt and a half cupful of hominy, cook five minutes, then set over boiling water and cook for twenty minutes; add four tablespoonfuls of shortening, three eggs, beaten with a cupful of milk, and lastly, sift in the two cupfuls of corn meal and two teaspoonfuls of baking powder. Mix thoroughly and bake in a well-greased baking dish about forty-five minutes. Serve from the dish with a spoon.

Quick Chocolate Cake.—Take two squares of chocolate, one-half cupful of sugar, three-fourths of a cupful of milk, two egg yolks, one-fourth of a cupful of milk, three tablespoonfuls of shortening, 1½ cupfuls of barley flour, one-half cupful of sugar, one-fourth of a teaspoonful of cinnamon, one teaspoonful of soda, one-half teaspoonful of salt, two tablespoonfuls of chopped nuts and a tablespoonful of granulated sugar. Heat the first three ingredients in a double boiler. Beat the yolks, add the one-fourth cupful of milk, stir and cook in the hot ingredients until they thicken slightly; add the shortening and remove from the fire. Sift together the flour, sugar, cinnamon, soda and salt and combine the two mixtures. Turn into greased tin, sprinkle with nuts and sugar over the top and bake in a quick oven about eighteen minutes.

A most delicious confection may be made of honey, lemon rind and juice with blanched chestnuts, cooked in the sirup until thick. Bottle for use as a garnish for sherbets, ices and puddings.

Nellie Maxwell

GIRLS! LOTS OF BEAUTIFUL HAIR

A small bottle of "Danderine" makes hair thick, glossy and wavy.

Removes all dandruff, stops itching scalp and falling hair.



To be possessed of a head of heavy, beautiful hair; soft, lustrous, fluffy, wavy and free from dandruff is merely a matter of using a little Danderine.

It is easy and inexpensive to have nice, soft hair and lots of it. Just get a small bottle of Knowlton's Danderine now—it costs but a few cents—all drug stores recommend it—apply a little as directed and within ten minutes there will be an appearance of abundance, freshness, fluffiness and an incomparable gloss and lustre, and try as you will you cannot find a trace of dandruff or falling hair; but your real surprise will be after about two weeks' use, when you will see new hair—fine and downy at first—yes—but really new hair—sprouting out all over your scalp—Danderine is, we believe, the only sure hair grower, destroyer of dandruff and cure for itchy scalp, and it never fails to stop falling hair at once.

If you want to prove how pretty and soft your hair really is, moisten a cloth with a little Danderine and carefully draw it through your hair—taking one small strand at a time. Your hair will be soft, glossy and beautiful in just a few moments—a delightful surprise awaits everyone who tries this. Adv.

Securing the Estate.
Althen, six, heard some older person talking about a will, and how valuable articles have been willed to the intended person.

Some time later she earnestly said to me:

"I'm going to will you my pretty hair ribbons and dresses, and when you die you will me your big doll and willow doll go-cart." After thinking a minute she exclaimed, "But you die first, won't you?"

His Correspondent.
"Your son is writing for a living."
"Yes, he writes to me."—Jack o' Lantern.

Feel Lame and Achy?

Cold and grip leave thousands with weak kidneys and aching backs. The kidneys have to do most of the work of fighting off any germ disease. They weaken—slow up, and you feel dull, irritable, or nervous—have headaches, dizziness, backache, sore joints and irregular kidney action. Then the kidneys need prompt help. Use Doan's Kidney Pills. Thousands praise Doan's for quick, satisfactory results.

An Oklahoma Case

D. L. Day, Notary Public, Tulsa, Okla., says: "I was a wreck for weeks after three months and I could only do the lightest kind of work. Finally I had to go home and give up completely. I knew my kidneys were the cause of the trouble. The kidneys caused irritation in passage and contained a brick-dust-like sediment. I felt all used up and I was as weak and nervous as could be. Finally I used Doan's Kidney Pills and I began to improve. Now I have gained at least ten pounds and all the credit is due Doan's."

Get Doan's at Any Store, or a Box
DOAN'S KIDNEY PILLS
POSTER-MILBURN CO., BUFFALO, N. Y.

Rely On Cuticura For Skin Troubles

All druggists sell Cuticura. Sample each free of "Cuticura," Sept. 7, 1914.



They're Picking Them Cleave.

"That dog of yours looks thin."
"Yes. By the time we get ready to give him the bones there isn't nearly the meat left on them there used to be before the war."

STOMACH ACIDITY, INDIGESTION, GAS

QUICK! EAT JUST ONE TABLET OF PAPE'S DIAPEPSIN FOR INSTANT RELIEF.

When meals don't fit and you belch gas, acids and undigested food. When you feel lumps of distress in stomach, pain, flatulence, heartburn or headache. Here is instant relief—No waiting!



Just as soon as you eat a tablet of Pape's Diapepsin all the dyspepsia, indigestion and stomach distress ends. These pleasant, harmless tablets of Pape's Diapepsin never fail to make sick, upset stomachs feel fine at once, and they cost so little at drug stores. Adv.

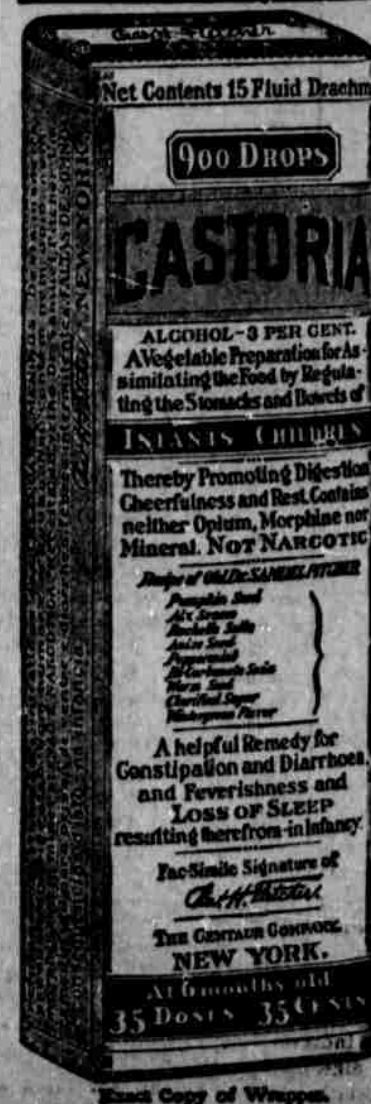
Lots of It.
"Money talks."
"I have heard of extravagant language."

When two girls are in love with the same young man they always smile at they pass by—and then give their teeth.

The mightiness of the hairpin exceeds that of the pen and sword.

ASTHMADOR

GUARANTEED TO INSTANTLY RELIEVE ASTHMA OR MONEY REFUNDED—ASK ANY DRUGGIST



CASTORIA

For Infants and Children

Mothers Know That Genuine Castoria

Always Bears the Signature of

of

Us

For Over

Thirty Year

CASTORIA